Grouper Siciliano

Serves: 4 - 6

Ingredients:

2 pounds skinless fresh Grouper fillets
1/2 cup butter
1 clove garlic, crushed
2 cups Italian Style bread crumbs

Preparation:

1) Cut fillets into serving size pieces.
2) In a shallow saucepan, melt butter; add garlic.
3) Add garlic butter to bread crumbs.
4) Dip fish in crumb mixture. Place on baking sheet.
5) Bake at 450°F, for 10 minutes per inch of thickness or until fish flakes easily when tested with a fork.

Chef's Tip

Fish turns from clear to white when it is done.